



POOLES ROCK



## Pooles Rock

### 2023 PREMIERE CHARDONNAY

#### APPEARANCE

Pale yellow, with green tints.

#### AROMA

Intense aromas of white nectarine and citrus with cashew characters and savoury oak.

#### PALATE

The palate is rich and powerful with white peach and grapefruit flavours. The use of barrel fermentation and lees stirring have contributed to a textural mouthfeel and complex savoury notes.

#### VINIFICATION

The fruit was harvested in the cool of the early morning and immediately whole bunch pressed. The cloudy juice was transferred to French oak barrels and puncheons of which 30% were brand new and 70% were 1 year old. Following primary fermentation a small portion of the wine also underwent malolactic fermentation to add a textural mouth feel. The wine was matured for nine months in oak with fortnightly lees stirring to add complexity before final blending and bottling.

#### VINTAGE NOTES

The 2023 vintage began in the Hunter Valley cool and wet growing season with above average rainfall in Spring. These wet conditions increased disease pressure which was carefully managed with good vineyard practices. The cool conditions continued into late December and early January but the wet weather cleared to sunnier than usual days. Near perfect ripening conditions resulted in wines that have intense flavours, whilst maintaining freshness and natural acidity.

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